

EVENING MENU

STARTERS

Hickory Smoked Duck Breast,
blood orange, fennel, pickled red onion,
orange vinaigrette, watercress (gf) 9

Chicken Liver Pate,
apple jam, cornichon, melba toast (gf) 9

Chorizo, King Prawn & Squid
à la plancha with crusty bread 9

Abaty Glas Stuffed Portobello Mushroom,
ranch dip (gf) 8

Bang Bang Cauliflower,
cashew nuts, coriander, coconut yoghurt (gf/vegan) 9

Honey and Garlic Baked Camembert,
red onion chutney, fresh breads 12

Rosemary Focaccia,
aged balsamic (vegan) 4.5

Kalamata Olives (gf/vegan) 4

(gf gluten free, v suitable for vegetarian,
vg suitable for vegan)

All our meals are prepared and cooked fresh, please let us know
if you have any food
allergies or intolerances with your order





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MAIN MEALS

Chef Choice Market Fish,
please ask your waitress on the daily dish 29

Welsh Lamb Rump,
sweet potato puree, root vegetable hash,
garlic and rosemary lamb sauce (gf) 32

American Style Braised Beef Short Rib,
garlic & rosemary creamed mash potato,
fine green beans, buttermilk biscuits 32

Southern Indian Style Seafood Curry,
turmeric & mustard seed potatoes, spinach (gf) 26

Beetroot, Green Lentil & Goats Cheese Lasagne,
dressed watercress, garlic bread 18

Roasted Vegetable Ragout,
polenta chips, tomato compote, herb emulsion (gf/vegan) 19

Short Rib Double Smash Burger,
smoked streaky bacon, black bomber cheddar,
bourbon spiced smoky BBQ sauce, fries, onion rings 19.5

FROM THE GRILL

Chargrilled to your liking, served with a choice of potatoes
& sauce inclusive

Welsh Sirloin Steak 284g Celtic Pride,
grilled portobello mushroom, tomato, onion rings,
dressed watercress (gf) 34

Welsh Fillet Steak 170g Celtic Pride,
grilled portobello mushroom, tomato, onion rings,
dressed watercress (gf) 38.50

Welsh Tomahawk Steak 900g Celtic Pride Gold Dry Aged,
grilled portobello mushroom, tomato, onion rings,
dressed watercress (gf) 68 (45minute wait)

SIDES

Skin on fries 4
Creamed garlic &
rosemary mash 4.5
Polenta Chips 4
Balsamic dressed salad 3.50
Garlic Bread 4.50

Rich beef gravy 4
Peppercorn sauce 4
Bourbon spiced BBQ sauce 4
Ranch dip 4





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SWEET INDULGENCE

Sticky Toffee Pudding,
spiced rum caramelized bananas, toasted walnut toffee sauce 9

Vanilla & Tonka Bean Crème Brûlée,
blood orange gel, vanilla sable (gf) 9

Lemon Tart,
flaked almonds, vanilla crème fraiche, lemon balm 9

Dark Chocolate & Ginger Mousse,
bitter lemon sorbet, pistachio crumb (gf/vegan) 9

Affogato,
Merlyn Welsh cream liqueur, clotted cream ice cream,
amaretti biscuit, espresso 9.5

Luxury Welsh Ice cream shortbread
2 scoops 5.5
3 scoops 7.5

SAVOURY FINISH – 14.50

(Extra crackers – 2.00)

Welsh cheeses, Apple & ginger chutney,
Tregroes Rustic waffle crackers

Why not accompany your dessert with a bottle of pudding wine or a
glass of port with your cheese board?

Moscato Passito, Palazino, Italy (37.5cl) – 19.50

Taylor's Late Bottled Vintage Port 20% (50ml) – 4.50

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VG SUITABLE FOR VEGAN)

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